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(19) 日本国特許庁 (JP)

(12) 登録実用新案公報 (U)

(11) 実用新案登録番号

第3049994号

(45) 発行日 平成10年(1998)6月30日

(24) 登録日 平成10年(1998)4月15日

(51) Int.Cl.⁶

A 23 L I/10

識別記号

P I

A 23 L I/10

F

評価書の請求 未請求 請求項の数 3 FD (全 13 頁)

(21) 出願番号

実願平9-8529

(22) 出願日

平成9年(1997)9月8日

(73) 実用新案権者 397055229

岩本 建吉

大阪府吹田市佐井寺4丁目48番8号

(72) 考案者 岩本 建吉

大阪府吹田市佐井寺4丁目48番8号

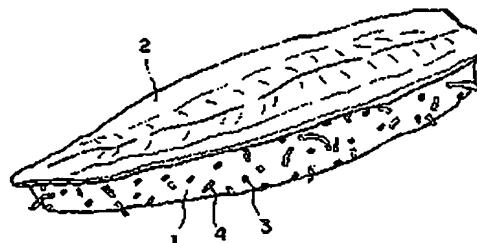
(74) 代理人 弁理士 玉田 修三

(54) 【考案の名称】 穴子棒寿司

(57) 【要約】

【課題】 風変わりな逸品として客に提供することできる穴子棒寿司を提供する。

【解決手段】 乾燥椎茸を水に漬けて戻しミンチ状にした椎茸ミンチ3を砂糖、醤油、みりん、酒などと混ぜて煮詰めて作った寿司具と切った紫蘇の青葉4とを混ぜ込んで寿司飯1を棒状に形成する。そして、この寿司飯1の上面に、水、酒、砂糖を用いただし汁に開き身にして煮たのち、皮の方のみを焼いた穴子2を戻せて布巾等で締めて穴子棒寿司を形成する。また、上記穴子2にとろみを付けた甘だれを塗ったり、上記穴子棒寿司を長手方向の複数箇所で食べやすい大きさに切ったりする。



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【実用新案登録請求の範囲】

【請求項1】 乾燥椎茸を水に漬けて戻しミンチ状にした椎茸ミンチを砂糖、醤油、みりん、酒などと混ぜて煮詰めて作った寿司具と切った紫蘇の青葉とを混ぜ込んで棒状に形成した寿司飯の上面に、水、酒、砂糖を用いただし汁に開き身にして煮たのち、皮の方のみを焼いた穴子を載せて布巾等で締めて形成したことを特徴とする穴子棒寿司。

【請求項2】 上記穴子にとろみを付けた甘だれを塗った請求項1に記載した穴子棒寿司。

【請求項3】 上記穴子棒寿司を長手方向の複数箇所で食べやすい大きさに切った請求項1または請求項2記載*

* の穴子棒寿司。

【図面の簡単な説明】

【図1】 穴子棒寿司の概略斜視図である。

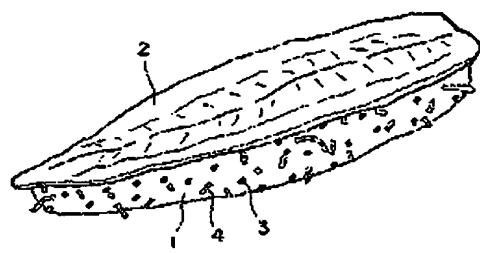
【図2】 図1の棒寿司を食べやすい大きさに切った棒寿司の概略斜視図である。

【図3】 紫蘇の青葉の切断状態を示す斜視図である。

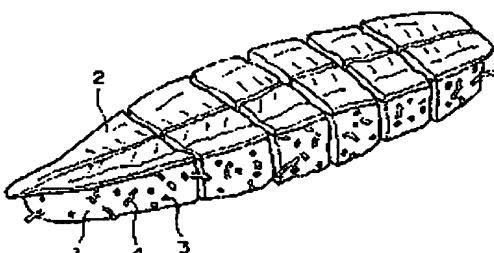
【符号の説明】

- 1 寿司飯
- 2 寿司桿（調理済み穴子）
- 3 椎茸ミンチ
- 4 紫蘇の青葉

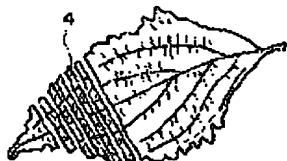
【図1】



【図2】



【図3】



【手続補正書】

【提出日】 平成10年1月19日

【手続補正】

【補正対象書類名】 明細書

【補正対象項目名】 全文

【補正方法】 変更

【補正内容】

【書類名】 明細書

【考案の名称】 穴子棒寿司

【実用新案登録請求の範囲】

【請求項1】 調味処理された椎茸ミンチと切断された紫蘇の青葉とが具として混ぜ込まれかつ棒状に成形された寿司飯と、この寿司飯の上に載せられる寿司種としての開き身の穴子とを有し、上記穴子は、上記寿司飯の上に載せられていると共に、調味処理されて皮だけが焼か

てある請求項1に記載した穴子棒寿司。

【請求項3】 上記寿司飯とその上に載せられた上記穴子とが、長手方向の複数箇所で食べやすい大きさに切られている請求項1または請求項2記載の穴子棒寿司。

【図面の簡単な説明】

【図1】 穴子棒寿司の概略斜視図である。

【図2】 図1の棒寿司を食べやすい大きさに切った棒寿司の概略斜視図である。

【図3】 紫蘇の青葉の切断状態を示す斜視図である。

【符号の説明】

- 1 寿司飯
- 2 寿司桿（調理済み穴子）
- 3 椎茸ミンチ

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【考案の詳細な説明】**【0001】****【考案の属する技術分野】**

本考案は、穴子の棒寿司、詳しくはミンチ状にした乾燥椎茸を煮詰めて作った寿司具と切った紫蘇の青葉とを混ぜ込んで棒状に形成した寿司飯の上に、開き身にしてだし汁で煮た穴子を乗せて締めて形成した穴子棒寿司に関する。

【0002】**【従来の技術】**

従来、寿司飯を棒状に形成して、この寿司飯の上に鰻、穴子、さんまなどを乗せて締めて形成した棒寿司は存在する。しかし、この棒寿司の寿司飯は炊飯した米にす、砂糖、塩、化学調味料を添加した通常の寿司飯を使用したものに過ぎず、またせいぜい鰻などに付けるたれをまぶしたものを使用するものであった。

また、棒状に形成した寿司飯の上に載せる寿司種は、たとえばさんまの場合、塩や酢漬けした開きさんまをそのまま使用し、また鰻や穴子の場合は、開き身を白焼き或いはたれの付け焼きをした状態のものを寿司飯の上に載せ、そして、白焼き或いはたれの付け焼きをした鰻や穴子の上にたれを付けて、鰻或いは穴子の棒寿司としていた。

【0003】**【考案が解決しようとする課題】**

本考案は上記状況の下で、特に穴子棒寿司に工夫を講じることによって風変わりな逸品として客に提供することのできる穴子棒寿司を提供することを目的とする。

【0004】**【課題を解決するための手段】**

本考案に係る穴子棒寿司は、乾燥椎茸を水に漬けて戻しミンチ状にした椎茸ミンチを砂糖、醤油、みりん、酒などと混ぜて煮詰めて作った寿司具と切った紫蘇の青葉とを混ぜ込んで棒状に形成した寿司飯の上面に、水、酒、砂糖を用いただし汁に開き身にして煮たのち、皮の方のみを焼いた穴子を載せて布巾等で締めて形成した穴子棒寿司である。

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【0005】

本考案に係る穴子棒寿司は、寿司種たる穴子を開き身にし、皮のぬめりや血の水洗いをしたあと、水、酒、砂糖を用いただし汁で煮た穴子を使用していることから、蒸して白焼きした穴子のような柔らかさを有し、かつ、たれの付け焼きをしたような味付けがなされた穴子の棒寿司用の寿司種を作り出すことができる。また、この寿司種たる穴子は、棒状に形成した寿司飯の上面に載せるに際し、皮の方のみを焦げ目がつく程度に焼く。このことにより、煮ることにより柔らかくなつた穴子全体の姿を型くずれしないように引き締め、かつ、穴子の臭みを取ると共に香ばしさを表出させることができるものである。

【0006】

また、本考案に係る穴子棒寿司の寿司飯は、乾燥椎茸を水に漬けて戻しミンチ状にした椎茸ミンチを砂糖、醤油、みりん、酒などと混ぜて煮詰めて作った寿司具と切った紫蘇の青葉とを混ぜ込んで棒状に形成したものであることから、棒状に形成した寿司飯の白色の中に、紫蘇の青葉の青と、椎茸ミンチの黒茶色の斑点とが混ざり合つた色合いを呈するとともに、紫蘇の青葉の苦み、椎茸ミンチの甘み、寿司飯の酸っぱ味とが絡み合い、全体として相互に調和した従来にない独特な味を呈するものである。そして、この独特な味は、水、酒、砂糖を用いただし汁で煮た穴子の味と非常によく調和し、従来の穴子或いは鰻の棒寿司とは異なる美味しい味を呈するものである。

【0007】

上記請求項2に係る穴子棒寿司は、上記請求項1に係る穴子棒寿司の寿司種である穴子の上にとろみを付けた甘だれを塗った穴子棒寿司である。

【0008】

この請求項2に係る穴子棒寿司は、穴子に甘だれを塗ることにより、穴子の臭みを消すと共に、本来の穴子棒寿司の味わいを醸し出すものである。

【0009】

上記請求項3に係る穴子棒寿司は、上記請求項1、2に係る穴子棒寿司を長手方向の複数箇所で食べやすい大きさに切った穴子棒寿司である。

【0010】

この請求項3に係る穴子棒寿司は、穴子棒寿司を長手方向の複数箇所で食べやすい大きさに切ったものであることから、上記棒状に形成された穴子棒寿司をお箸などを使って簡単に食することができる。

【0011】

【考案の実施の形態】

図1には棒状にした寿司飯1の上に、生の穴子を腹開きにして中骨を取り除き、しかも所定の処理（後述する）を施した穴子の長い寿司種2を乗せ、その寿司種2にとろみを付けた甘だれを塗った穴子棒寿司を概略斜視図で示し、図2には図1の寿司を長手方向の複数箇所で食べやすい大きさに切った状態の概略斜視図を示す。次に、図1や図2に示した穴子棒寿司の作り方を詳細に説明する。

【0012】

<寿司飯>

洗米1.8リットル、酢240cc、砂糖180g、塩70g、化学調味料少々を用いる。炊飯した米に、酢、砂糖、塩、化学調味料を混ぜたものを振りかけながら混ぜ合わせる。酢、砂糖、塩、化学調味料などの添加量は上掲の量に限定されることは勿論で、好みに応じて酢の量を増減したり、砂糖、塩、化学調味料の量を増減したりすることを自由に行える。図1に示したような穴子棒寿司を作るときには、酢の量を270cc程度に少し増やしておくことが望ましい。

【0013】

<寿司種>

寿司種に穴子を使うときには、1尾100～120g程度のものを用いるとよい。生の穴子を腹開きにして中骨を取り除いた後、皮の方に熱湯をかけて皮のぬめりを取り除く。次に、腹の薄皮、表面の血、身の中にある血を水洗いしながら取り除く。また、魚臭も完全に取り除く。このような皮のぬめり除去、臭い抜き、血抜きなどの各処理を行った後、水3リットル、酒1.5合、砂糖70gを用いてだし汁を作り、このだし汁に上記の処理を施した穴子を入れて20～30分煮る。この処理は調味処理であり、この調味処理中には小まめに灰汁（アク）を取ることが望まれ、そのようにすることによって臭みが抜ける。調味処理した穴子を、身崩れを起こさないように盆ざるに丁寧に並べて入れておく。

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【0014】

<寿司具：椎茸甘煮>

乾燥椎茸を一夜水に漬けて戻し、その石づちを取ってからミンチにする。こうして得られた椎茸ミンチ3を2kg、砂糖800g、塩50g、濃口しょうゆ500~600g、みりん100g、酒100g、たまり50gと混せて水分がなくなるまで煮詰める。

【0015】

<紫蘇の青葉>

紫蘇の青葉4であるオオバを図3に示すようにオオバの幅方向に切って細幅の細長い状態に切断する。この紫蘇の青葉4は、大ぶりのものを使用する。

【0016】

<甘だれ>

濃口しょうゆ800cc、みりん1000cc、酒1000cc、砂糖（氷砂糖）250~300gを全部混ぜ、砂糖（氷砂糖）が溶けるまで煮詰める。この中に、穴子の頭や骨を焼いたものを焼いた後直ぐに入れ、30~40分間中火以下で煮詰める。このときには小まめに灰汁（アク）抜きを行うことが望ましい。この中に葛を入れてとろみを付ける。

以上のようにして作った寿司飯1、寿司種2（調理済みの穴子）、椎茸ミンチ3たる寿司具（椎茸甘煮）、紫蘇の青葉4、甘だれを用いて棒寿司を作るとときは次の手順を行う。

調理済みの穴子を金網に乗せて皮の方だけを、油が少し出て少々焦げ目が付く程度に焼く。一方、寿司飯1を0.6台、切断した紫蘇の青葉4（大葉）の大2枚、椎茸甘煮3を約15gを混ぜ、まな板の上で手で棒状にする。その上に、上記のように焼いた穴子2を乗せ、それを布巾で小袖にしめることによって、寿司飯1の上にその寿司飯1を積うように穴子2の寿司種を乗せた穴子棒寿司を作る。こうして作られた棒寿司が図1に示した寿司である。

次に、その棒寿司を長手方向の複数箇所で食べやすい大きさに切る。この切った状態の穴子棒寿司が図2に示した寿司である。

なお、甘だれは、図1の棒寿司の寿司種2の上に塗っても、図2の切り離したそ

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それぞれの寿司種2の上に塗ってもよい。

【0017】

【考案の効果】

本考案に係る請求項1の穴子棒寿司は、乾燥椎茸を水に漬けて戻しミンチ状にした椎茸ミンチを砂糖、醤油、みりん、酒などと混ぜて煮詰めて作った寿司具と切った紫蘇の青葉とを混ぜ込んで棒状に形成した寿司飯の上面に、水、酒、砂糖を用いただし汁に開き身にして煮たのち、皮の方のみを焼いた穴子を載せて布巾等で締めて形成した穴子棒寿司である。したがって、蒸して白焼きした穴子のような柔らかさを有し、かつ、たれの付け焼きをしたような味付けがなされた穴子の棒寿司用の寿司種を作り出すことができる。

また、この寿司種たる穴子は、棒状に形成した寿司飯の上面に載せるに際し、皮の方のみを焦げ目がつく程度に焼く。このことにより、煮ることにより柔らかくなった穴子全体の姿を型くずれしないように引き締め、かつ、穴子の臭みを取ると共に香ばしさを表出させることができるものである。

さらに、棒状に形成した寿司飯の白色の中に、紫蘇の青葉の青と、椎茸ミンチの黒茶色の斑点とが混ざり合った色合いを呈するとともに、紫蘇の青葉の苦み、椎茸ミンチの甘み、寿司飯の酸っぱ味とが絡み合い、全体として相互に調和した従来にない独特な味を呈するものである。そして、この独特な味は、水、酒、砂糖を用いただし汁で煮た穴子の味と非常によく調和し、従来の穴子或いは鰻の棒寿司とは異なる美味しい味を呈するものである。

【0018】

上記請求項2に係る穴子棒寿司は、上記請求項1に係る穴子棒寿司の寿司種である穴子の上にとろみを付けた甘だれを塗った穴子棒寿司である。したがって、穴子に甘だれを塗ることにより、穴子の臭みを消すと共に、本来の穴子棒寿司の味わいを醸し出すものである。

【0019】

上記請求項3に係る穴子棒寿司は、上記請求項1、2に係る穴子棒寿司を長手方向の複数箇所で食べやすい大きさに切った穴子棒寿司であることから、上記棒状に形成された穴子棒寿司をお箸などを使って簡単に食することができる。

【提出日】平成10年1月19日

【手続補正1】

【補正対象書類名】明細書

【補正対象項目名】全文

【補正方法】変更

【補正内容】

【考案の詳細な説明】

【0001】

【考案の属する技術分野】

本考案は、穴子棒寿司に関する。

【0002】

【従来の技術】

従来、寿司飯を棒状に形成して、この寿司飯の上に鰻、穴子、さんまなどを乗せて締めて形成した棒寿司は存在する。しかし、この棒寿司の寿司飯は炊飯した米にす、砂糖、塩、化学調味料を添加した通常の寿司飯を使用したものに過ぎず、またせいぜい鰻などに付けるたれをまぶしたものを使用するものであった。

また、棒状に形成した寿司飯の上に載せる寿司種は、たとえばさんまの場合、塩や酢漬けした開きさんまをそのまま使用し、また鰻や穴子の場合は、開き身を白焼き或いはたれの付け焼きをした状態のものを寿司飯の上に載せ、そして、白焼き或いはたれの付け焼きをした鰻や穴子の上にたれを付けて、鰻或いは穴子の棒寿司としていた。

【0003】

【考案が解決しようとする課題】

本考案は上記状況の下で、特に穴子棒寿司に工夫を講じることによって風変わりな逸品として客に提供することのできる穴子棒寿司を提供することを目的とする。

【0004】

【課題を解決するための手段】

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上記請求項1の考案に係る穴子棒寿司は、調味処理された椎茸ミンチと切斷された紫蘇の青葉とが具として混ぜ込まれかつ棒状に成形された寿司飯と、この寿司飯の上に載せられる寿司種としての開き身の穴子とを有し、上記穴子は、上記寿司飯の上に載せられていると共に、調味処理されて皮だけが焼かれているものである。

【0005】

本考案に係る穴子棒寿司においては、寿司種たる穴子を開き身にし、皮のぬめりや血の水洗いをしたあと、水、酒、砂糖を用いただし汁で煮た穴子を使用することができる。このような調味処理を行った穴子は、蒸して白焼きした穴子のような柔らかさを有し、かつ、たれの付け焼きをしたような味付けになる。また、この寿司種たる穴子は、棒状に成形した寿司飯の上面に載せるに際し、皮の方のみを焦げ目がつく程度に焼かれている。このことにより、煮ることにより柔らかくなつた穴子全体の姿を型くずれしないように引き締め、かつ、穴子の臭みを取ると共に香ばしさを表出させることができるものである。

【0006】

また、本考案に係る穴子棒寿司の寿司飯は、ミンチ状にした椎茸ミンチを砂糖、醤油、みりん、酒などと混ぜて煮詰めたものと切斷された紫蘇の青葉とが混入されかつ棒状に成形するものであることから、棒状に成形した寿司飯の白色の中に、紫蘇の青葉の青と、椎茸ミンチの黒茶色の斑点とが混ざり合つた色合いを呈するとともに、紫蘇の青葉の苦み、椎茸ミンチの甘み、寿司飯の酸っぱ味とが絡み合い、全体として相互に調和した従来にない独特な味を呈するものである。そして、この独特な味は、水、酒、砂糖を用いただし汁で煮た穴子の味と非常によく調和し、従来の穴子或いは鰻の棒寿司とは異なる美味しい味を呈するものである。

【0007】

上記請求項2に係る穴子棒寿司は、上記穴子にとろみを付けた甘だれを塗つてあることにより、穴子の臭みを消すと共に、本来の穴子棒寿司の味わいを醸し出すものである。

【0008】

(10)

東登304994

上記請求項3に係る穴子棒寿司は、上記寿司飯とその上に載せられた上記穴子
とが、長手方向の複数箇所で食べやすい大きさに切られているものであることか
ら、上記棒状に成形された穴子棒寿司をお箸などを使って簡単に食するこ
とができる。

【0009】

【考案の実施の形態】

図1には棒状にした寿司飯1の上に、生の穴子を腹開きにして中骨を取り除き、しかも所定の処理（後述する）を施した穴子の長い寿司種2を乗せ、その寿司種2にとろみを付けた甘だれが塗られている穴子棒寿司を概略斜視図で示し、図2には図1の寿司を長手方向の複数箇所で食べやすい大きさに切った状態の概略斜視図を示す。

【0010】

本考案に係る穴子棒寿司は、調味処理された椎茸ミンチ3と切斷された紫蘇の青葉4とが具として混入されかつ棒状に成形された寿司飯1と、この寿司飯1の上に載せられる寿司種としての開き身の穴子2とを有し、上記穴子2は、上記寿司飯1の上に載せられていると共に、調味処理されて皮だけが焼かれている。上記穴子2には、とろみを付けた甘だれを塗っておいてもよく。また、上記寿司飯1とその上に載せられた上記穴子2とが、長手方向の複数箇所で食べやすい大きさに切られてもよい。

【0011】

次に、図1や図2に示した穴子棒寿司の作り方を詳細に説明する。

【0012】

<寿司飯>

洗米1.8リットル、酢240cc、砂糖180g、塩70g、化学調味料少々を用いる。炊飯した米に、酢、砂糖、塩、化学調味料を混ぜたものを振りかけながら混ぜ合わせる。酢、砂糖、塩、化学調味料などの添加量は上掲の量に限定されないことは勿論で、好みに応じて酢の量を増減したり、砂糖、塩、化学調味料の量を増減したりすることを自由に行える。図1に示したような穴子棒寿司を作るときには、酢の量を270cc程度に少し増やしておくことが望ましい。

【0013】

<寿司種>

寿司種に穴子を使うときには、1尾100～120g程度のものを用いるとよい。生の穴子を腹開きにして中骨を取り除いた後、皮の方に熱湯をかけて皮のぬめりを取り除く。次に、腹の薄皮、表面の血、身の中にある血を水洗いしながら取り除く。また、魚臭も完全に取り除く。このような皮のぬめり除去、臭い抜き、血抜きなどの各処理を行った後、水3リットル、酒1.5合、砂糖70gを用いてだし汁を作り、このだし汁に上記の処理を施した穴子を入れて20～30分煮る。この処理は調味処理であり、この調味処理中には小まめに灰汁（アク）を取ることが望まれ、そのようにすることによって臭みが抜ける。調味処理した穴子を、身崩れを起こさないように盆ざるに丁寧に並べて入れておく。

【0014】

<寿司具：椎茸甘煮>

乾燥椎茸を一夜水に漬けて戻し、その石づちを取ってからミンチにする。こうして得られた椎茸ミンチ3を2kg、砂糖800g、塩50g、濃口しょうゆ500～600g、みりん100g、酒100g、たまり50gと混ぜて水分がなくなるまで煮詰める。

【0015】

<紫蘇の青葉>

紫蘇の青葉4であるオオバを図3に示すようにオオバの幅方向に切って細幅の細長い状態に切断する。この紫蘇の青葉4は、大ぶりのものを使用する。

【0016】

<甘だれ>

濃口しょうゆ800cc、みりん1000cc、酒1000cc、砂糖（氷砂糖）250～300gを全部混ぜ、砂糖（氷砂糖）が溶けるまで煮詰める。この中に、穴子の頭や骨を焼いたものを焼いた後直ぐに入れ、30～40分間中火以下で煮詰める。このときには小まめに灰汁（アク）抜きを行うことが望ましい。この中に葛を入れてとろみを付ける。

【0017】

以上のようにして作った寿司飯1、寿司種2（調理済みの穴子）、椎茸ミンチ3たる寿司具（椎茸甘煮）、紫蘇の青葉4、甘だれを用いて棒寿司を作るときは次の手順を行う。

【0018】

調理済みの穴子を金網に乗せて皮の方だけを、油が少し出て少々焦げ目が付く程度に焼く。一方、寿司飯1を0.6合、切斷した紫蘇の青葉4（大葉）の大2枚、椎茸甘煮3を約15gを混ぜ、まな板の上で手で棒状にする。その上に、上記のように焼いた穴子2を乗せ、それを布巾で小袖にしめることによって、寿司飯1の上にその寿司飯1を覆うように穴子2の寿司種を乗せた穴子棒寿司を作る。こうして作られた棒寿司が図1に示した寿司である。

【0019】

次に、その棒寿司を長手方向の複数箇所で食べやすい大きさに切る。この切った状態の穴子棒寿司が図2に示した寿司である。

なお、甘だれは、図1の棒寿司の寿司種2の上に塗っても、図2の切り離したそれぞれの寿司種2の上に塗ってもよい。

【0020】

【考案の効果】

請求項1に係る考案によれば、寿司種としての穴子が、蒸して白焼きした穴子のような柔らかさを有し、かつ、たれの付け焼きをしたような味付けにすることができる。また、棒状に成形した寿司飯の上面に載せられた穴子は、その皮の方のみ焼かれているので、穴子全体の姿が型くずれしないように引き締められ、かつ、穴子の臭みがなくなって香ばしさが表出される。

【0021】

さらに、棒状に成形した寿司飯の白色の中に、紫蘇の青葉の青と、椎茸ミンチの黒茶色の斑点とが混ざり合った色合いを呈するとともに、紫蘇の青葉の苦み、椎茸ミンチの甘み、寿司飯の酸っぱ味とが絡み合い、全体として相互に調和した従来にない独特な味を呈するものである。そして、この独特な味は、水、酒、砂糖を用いただし汁で煮た穴子の味と非常によく調和し、従来の穴子或いは鰻の棒寿司とは異なる美味しい味を呈するものである。

(13)

実登304994

【0022】

上記請求項2に係る穴子棒寿司は、上記請求項1に係る穴子棒寿司の寿司種である穴子の上にとろみを付けた甘だれを塗ってある。したがって、穴子の臭みを消すと共に、本来の穴子棒寿司の味わいを醸し出すものである。

【0023】

上記請求項3に係る穴子棒寿司は、上記請求項1、2に係る穴子棒寿司が長手方向の複数箇所で食べやすい大きさに切られているものであることから、上記棒状に成形された穴子棒寿司をお箸などを使って簡単に食することができる。

NOTICES *

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1. This document has been translated by computer. So the translation may not reflect the original precisely.
2. **** shows the word which can not be translated.
3. In the drawings, any words are not translated.

CLAIMS

[Utility model registration claim]

[Claim 1] The shiitake mushroom minced meat which pickled desiccation shiitake mushroom in water, returned it, and was made into the shape of minced meat Sugar, soy sauce, Conger sushi logs characterized by having opened to the broth which used water, alcohol, and sugar, having put the conger which burned the hide after making it the body and boiling on the top face of the sushi rice which mixed the sushi implement which mixed with mirin, alcohol, etc., boiled down and was made, and the green leaves of the cut perilla, and was formed in the shape of a rod, and forming in it in total with a dishcloth etc.

[Claim 2] Conger sushi logs indicated to claim 1 which applied ***** which thickened the above-mentioned conger.

[Claim 3] Conger sushi logs according to claim 1 or 2 which cut the above-mentioned conger sushi logs in magnitude with a longitudinal direction easy to eat at two or more places.

DETAILED DESCRIPTION

[Detailed explanation of a design]

[0001]

[The technical field to which a design belongs]

This design is related with the conger sushi logs which put the conger which used as the aperture body and was boiled with broth, and were formed in total on the sushi rice which mixed the sushi logs of a conger, and the sushi implement which boiled down and made the desiccation shiitake mushroom made into the shape of minced meat in detail and the green leaves of the cut perilla, and was formed in the shape of a rod.

[0002]

[Description of the Prior Art]

Conventionally, the sushi logs which formed sushi rice in the shape of a rod, put the eel, the conger, the Pacific saury, etc. and were formed in total on this sushi rice exist. However, the sushi rice of these sushi logs was what uses what sprinkled **** which does not pass to what used the usual sushi rice which added **, sugar, a salt, and chemical condiment for the rice which carried out cooking rice and, which is attached to an eel etc. at most.

moreover, the seafood used in sushi toppings carried on the sushi rice formed in the shape of a rod carried the salt and the thing in the condition which carried out pickles in vinegar opened, and used the Pacific saury as it was, and carried out a whiteprint or grilling with sauce to give for the aperture body in the case of the eel or the conger, on sushi rice, attached ** boiled on the eel and the conger which carried out a whiteprint or grilling with sauce to give, and, in the case of a Pacific saury, made it the sushi logs of an eel or a conger.

[0003]

[Problem(s) to be Solved by the Device]

Especially this design aims at offering the conger sushi logs with which a visitor can be provided as a curious excellent piece by devising a device to conger sushi logs under the above-mentioned situation.

[0004]

[Means for Solving the Problem]

The shiitake mushroom minced meat which the conger sushi logs concerning this design were soaked in water, returned desiccation shiitake mushroom, and was made into the shape of minced meat Sugar, They are the conger sushi logs which opened to the broth which used water, alcohol, and sugar, put the conger which burned the hide after making it the body and boiling on the top face of the sushi rice which mixed the sushi implement which mixed with soy sauce, mirin, alcohol, etc., boiled down, and was made, and the green leaves of the cut perilla, and was formed in the shape of a rod, and were formed in it in total with the dishcloth etc.

[0005]

The conger sushi logs concerning this design can make the seafood used in sushi toppings for the sushi logs of a conger with which seasoning which carried out grilling with sauce which has and gives softness like the conger which steamed and carried out the whiteprint from using the conger boiled with the broth using water, alcohol, and sugar after opening a seafood-used-in-sushi-toppings slack conger, making it the body and carrying out slime of a hide and washing in cold water of blood was made.

Moreover, this seafood-used-in-sushi-toppings slack conger is faced putting on the top face of the sushi rice formed in the shape of a rod, and is burned to extent which becomes brown the hide. Fragrance can be made to express while it tightens so that the mold collapse of the figure of the whole conger which became soft by boiling may not be carried out, and taking the bad smell of a conger by this.

[0006]

The shiitake mushroom minced meat which the sushi rice of the conger sushi logs concerning this design was soaked in water, returned desiccation shiitake mushroom, and was made into the shape of minced meat Moreover, sugar, Since the sushi implement which mixed with soy sauce, mirin, alcohol, etc., boiled down, and was made, and the green leaves of the cut perilla are mixed and it forms in the shape of a rod, in the white of the sushi rice formed in the shape of a rod The blue of the green leaves of a perilla, While presenting the tint with which the dark-brown spot of shiitake mushroom minced meat was mixed, the bitterness of the green leaves of a perilla, the sweet taste of shiitake mushroom minced meat, and ***** of sushi rice become entangled, and the peculiar taste which is not in the former which harmonized mutually as a whole is presented. And this peculiar taste harmonizes with the taste of the conger boiled with the broth which used water, alcohol, and sugar very well, and presents a different delicious taste from the sushi logs of the conventional conger or an eel.

[0007]

The conger sushi logs concerning above-mentioned claim 2 are the conger sushi logs which applied ***** which thickened on the conger which is the seafood used in sushi toppings of the conger sushi logs concerning above-mentioned claim 1.

[0008]

The conger sushi logs concerning this claim 2 brew the taste of original conger sushi logs while removing the bad smell of a conger by applying ***** to a conger.

[0009]

The conger sushi logs concerning above-mentioned claim 3 are the conger sushi logs which cut the conger sushi logs concerning above-mentioned claims 1 and 2 in magnitude with a longitudinal direction easy to eat at two or more places.

[0010]

Since the conger sushi logs concerning this claim 3 cut conger sushi logs in magnitude with a longitudinal direction easy to eat at two or more places, they can eat easily the conger sushi logs formed in the shape of [above-mentioned] a rod using chopsticks etc.

[0011]

[The gestalt of implementation of a design]

On the sushi rice 1 made into the shape of a rod at drawing 1 , a raw conger is slit open from underside, a bone is removed, the long seafood used in sushi toppings 2 of the conger which moreover performed predetermined processing (it mentions later) is put, an outline perspective view shows the conger sushi logs which applied ***** which thickened to the seafood used in sushi toppings 2, and the outline perspective view in the condition of having cut the sushi of drawing 1 in magnitude with a longitudinal direction easy to eat at two or more places is shown in drawing 2 . Next, how to make the conger sushi logs shown in drawing 1 or drawing 2 is explained to a detail.

[0012]

<Sushi rice> 1.8l. of rice cleaning, 240 cc of vinegar, 180g of sugar, 70g of salts, and chemical condiment few ** are used. It mixes sprinkling what mixed vinegar, sugar, a salt, and chemical condiment with the rice which carried out cooking rice. As for the addition of vinegar, sugar, a salt, chemical condiment, etc., it is needless to say that it is not limited to the amount of upper **, and it can perform freely fluctuating the amount of vinegar or fluctuating the amount of sugar, a salt, and chemical condiment according to liking. When making conger sushi logs as shown in drawing 1 , it is desirable to increase the amount of vinegar for a while to about 270 cc.

[0013]

<Seafood used in sushi toppings> When using a conger for seafood used in sushi toppings, it is good to use an about [1 fish 100-120g] thing. After slitting a raw conger open from underside and removing a bone, the slime of a hide is removed covering boiling water over the direction of a hide. Next, it removes, washing the pellicle of an antinode, surface blood, and the blood in the body in cold water. Moreover, **** is also removed completely. After slime-removing [of such a hide], keeping stinking and performing each processing without blood etc., broth is made using 3l. of water, alcohol 1.5 **, and 70g of sugar, the conger which performed the above-mentioned processing is put into this broth, and it boils for 20 to 30 minutes. This processing is seasoning processing, during this seasoning processing, to take bitter taste (bitter taste) briskly is desired, and a bad smell escapes from it by making it such. It arranges in a tray colander carefully and the conger which carried out seasoning processing is put into it so that body collapse may not be caused.

[0014]

< sushi implement: Boiled shiitake mushroom [in soy and sugar] > Desiccation shiitake mushroom is pickled in overnight water, and is returned, and it is made minced meat after taking the *****. In this way, it boils down until it mixes the obtained shiitake mushroom minced meat 3 with 2kg, 800g of sugar, 50g of salts, soy sauce 500-600g, 100g of mirin, 100g of alcohol, and 50g of banks and moisture is lost.

[0015]

<Green leaves of a perilla> As shown in drawing 3, Ohba which is the green leaves 4 of a perilla is cut crosswise [of Ohba], and is cut in the condition that a narrow width is long and slender. The thing for the first time in size is used for the green leaves 4 of this perilla.

[0016]

<*****> 800 cc of soy sauce, 1000 cc of mirin, 1000 cc of alcohol, and Sugar (rock candy) 250-300g are all mixed, and it boils down until sugar (rock candy) melts. Into this, after burning what burned the head and the bone of a conger, it puts in immediately, and it boils down below for 30 - 40-minute period fire. It is desirable to perform bitter taste (bitter taste) omission briskly at this time.

Into this, a kudzu is put in and it thickens.

The following procedure is performed when making sushi logs using the sushi rice 1 and seafood used in sushi toppings 2 (precooked conger) which were made as mentioned above, a 3 casks of shiitake mushroom minced meat sushi implement (the boiled shiitake mushroom in soy and sugar), the green leaves 4 of a perilla, and *****.

It burns to extent to which a precooked conger is put on a wire gauze, an oil comes out of the hide for a while, and a scorch is attached a little. the green leaves 4 (macrophyll) of a perilla from which sushi rice 1 was cut 0.6 **'s on the other hand -- a large -- about 15g is mixed and the shiitake mushroom two sheets and boiled [3] in soy and sugar is made into the shape of a rod by hand on a cutting board. The conger sushi logs which put the seafood used in sushi toppings of a conger 2 so that the sushi rice 1 might be covered on sushi rice 1 are made by putting the conger 2 moreover burned as mentioned above, and closing it to a kimono with short sleeves with a dishcloth. In this way, the made sushi logs are sushi shown in drawing 1.

Next, the sushi logs are cut in magnitude with a longitudinal direction easy to eat at two or more places. The conger sushi logs in this condition of having cut are sushi shown in drawing 2.

In addition, even if it applies ***** on the seafood used in sushi toppings 2 of the sushi logs of drawing 1, it may be applied on each seafood used in sushi toppings 2 which drawing 2 detached.

[0017]

[Effect of the Device]

The shiitake mushroom minced meat which the conger sushi logs of claim 1 concerning this design were soaked in water, returned desiccation shiitake mushroom, and was made into the shape of minced meat Sugar, They are the conger sushi logs which opened to the broth which used water, alcohol, and sugar, put the conger which burned the hide after making it the body and boiling on the top face of the sushi rice which mixed the sushi implement which mixed with soy sauce, mirin, alcohol, etc., boiled down, and was made, and the green leaves of the cut perilla, and was formed in the shape of a rod, and were formed in it in total with the dishcloth etc. Therefore, the seafood used in sushi toppings for the sushi logs of a conger with which seasoning which carried out grilling with sauce which has and gives softness like the conger which steamed and carried out the whiteprint was made can be made.

Moreover, this seafood-used-in-sushi-toppings slack conger is faced putting on the top face of the sushi rice formed in the shape of a rod, and is burned to extent which becomes brown the hide. Fragrance can be made to express while it tightens so that the mold collapse of the figure of the whole conger which became soft by boiling may not be carried out, and taking the bad smell of a conger by this.

Furthermore, while presenting the tint with which the blue of the green leaves of a perilla and the dark-brown spot of shiitake mushroom minced meat were mixed into the white of the sushi rice

formed in the shape of a rod, the bitterness of the green leaves of a perilla, the sweet taste of shiitake mushroom minced meat, and * * * * * of sushi rice become entangled, and the peculiar taste which is not in the former which harmonized mutually as a whole is presented. And this peculiar taste harmonizes with the taste of the conger boiled with the broth which used water, alcohol, and sugar very well, and presents a different delicious taste from the sushi logs of the conventional conger or an eel.

[0018]

The conger sushi logs concerning above-mentioned claim 2 are the conger sushi logs which applied * * * * * which thickened on the conger which is the seafood used in sushi toppings of the conger sushi logs concerning above-mentioned claim 1. Therefore, while removing the bad smell of a conger by applying * * * * * to a conger, the taste of original conger sushi logs is brewed.

[0019]

Since the conger sushi logs concerning above-mentioned claim 3 are the conger sushi logs which cut the conger sushi logs concerning above-mentioned claims 1 and 2 in magnitude with a longitudinal direction easy to eat at two or more places, they can eat easily the conger sushi logs formed in the shape of [above-mentioned] a rod using chopsticks etc.

[Filing Date] January 19, Heisei 10 [the procedure amendment 1]

[Document to be Amended] Specification [the subject name for amendment] Whole sentence

[the amendment approach] Modification [the contents of amendment]

[Detailed explanation of a design]

[0001]

[The technical field to which a design belongs]

This design is related with conger sushi logs.

[0002]

[Description of the Prior Art]

Conventionally, the sushi logs which formed sushi rice in the shape of a rod, put the eel, the conger, the Pacific saury, etc. and were formed in total on this sushi rice exist. However, the sushi rice of these sushi logs was what uses what sprinkled * * * * which does not pass to what used the usual sushi rice which added **, sugar, a salt, and chemical condiment for the rice which carried out cooking rice and, which is attached to an eel etc. at most.

moreover, the seafood used in sushi toppings carried on the sushi rice formed in the shape of a rod carried the salt and the thing in the condition which carried out pickles in vinegar opened, and used the Pacific saury as it was, and carried out a whiteprint or grilling with sauce to give for the aperture body in the case of the eel or the conger, on sushi rice, attached ** boiled on the eel and the conger which carried out a whiteprint or grilling with sauce to give, and, in the case of a Pacific saury, made it the sushi logs of an eel or a conger.

[0003]

[Problem(s) to be Solved by the Device]

Especially this design aims at offering the conger sushi logs with which a visitor can be provided as a curious excellent piece by devising a device to conger sushi logs under the above-mentioned situation.

[0004]

[Means for Solving the Problem]

The conger sushi logs concerning the design of above-mentioned claim 1 have the sushi rice which the shiitake mushroom minced meat by which seasoning processing was carried out, and the cut green leaves of a perilla were mixed as an ingredient, and was fabricated in the shape of a

rod, and the conger of the aperture body as seafood used in sushi toppings carried on this sushi rice, while the above-mentioned conger is carried on the above-mentioned sushi rice, seasoning processing is carried out and only the hide is burned. [0005]

In the conger sushi logs concerning this design, after opening a seafood-used-in-sushi-toppings slack conger, making it the body and carrying out slime of a hide, and washing in cold water of blood, the conger boiled with the broth using water, alcohol, and sugar can be used. The conger which performed such seasoning processing becomes seasoning which carried out grilling with sauce which has and gives softness like the conger which steamed and carried out the whiteprint. Moreover, this seafood-used-in-sushi-toppings slack conger is faced putting on the top face of the sushi rice fabricated in the shape of a rod, and is burned by extent which becomes brown the hide. Fragrance can be made to express while it tightens so that the mold collapse of the figure of the whole conger which became soft by boiling may not be carried out, and taking the bad smell of a conger by this.

[0006]

The sushi rice of the conger sushi logs concerning this design the shiitake mushroom minced meat made into the shape of minced meat Moreover, sugar, Since what mixed with soy sauce, mirin, alcohol, etc. and was boiled down, and the cut green leaves of a perilla are mixed and it fabricates in the shape of a rod, in the white of the sushi rice fabricated in the shape of a rod The blue of the green leaves of a perilla, While presenting the tint with which the dark-brown spot of shiitake mushroom minced meat was mixed, the bitterness of the green leaves of a perilla, the sweet taste of shiitake mushroom minced meat, and ***** of sushi rice become entangled, and the peculiar taste which is not in the former which harmonized mutually as a whole is presented. And this peculiar taste harmonizes with the taste of the conger boiled with the broth which used water, alcohol, and sugar very well, and presents a different delicious taste from the sushi logs of the conventional conger or an eel.

[0007]

The conger sushi logs concerning above-mentioned claim 2 brew the taste of original conger sushi logs while a way removes the bad smell of a conger for ***** which thickened the above-mentioned conger by a certain thing.

[0008]

Since the above-mentioned sushi rice and the above-mentioned conger carried on it are cut by magnitude with a longitudinal direction easy to eat at two or more places, the conger sushi logs concerning above-mentioned claim 3 can eat easily the conger sushi logs fabricated in the shape of [above-mentioned] a rod using chopsticks etc.

[0009]

[The gestalt of implementation of a design]

On the sushi rice 1 made into the shape of a rod at drawing 1 , a raw conger is slit open from underside, a bone is removed, the long seafood used in sushi toppings 2 of the conger which moreover performed predetermined processing (it mentions later) is put, an outline perspective view shows the conger sushi logs to which ***** which thickened the seafood used in sushi toppings 2 is applied, and the outline perspective view in the condition of having cut the sushi of drawing 1 in magnitude with a longitudinal direction easy to eat at two or more places is shown in drawing 2 .

[0010]

The conger sushi logs concerning this design have the sushi rice 1 which the shiitake mushroom minced meat 3 by which seasoning processing was carried out, and the cut green leaves 4 of a

perilla were mixed as an ingredient, and was fabricated in the shape of a rod, and the conger 2 of the aperture body as seafood used in sushi toppings carried on this sushi rice 1, while the above-mentioned conger 2 is carried on the above-mentioned sushi rice 1, seasoning processing is carried out and only the hide is burned. ***** which thickened may be applied to the above-mentioned conger 2. Moreover, the above-mentioned sushi rice 1 and the above-mentioned conger 2 carried on it may be cut by magnitude with a longitudinal direction easy to eat at two or more places. [0011]

Next, how to make the conger sushi logs shown in drawing 1 or drawing 2 is explained to a detail. [0012]

<Sushi rice> 1.8l. of rice cleaning, 240 cc of vinegar, 180g of sugar, 70g of salts, and chemical condiment few ** are used. It mixes sprinkling what mixed vinegar, sugar, a salt, and chemical condiment with the rice which carried out cooking rice. As for the addition of vinegar, sugar, a salt, chemical condiment, etc., it is needless to say that it is not limited to the amount of upper **, and it can perform freely fluctuating the amount of vinegar or fluctuating the amount of sugar, a salt, and chemical condiment according to liking. When making conger sushi logs as shown in drawing 1, it is desirable to increase the amount of vinegar for a while to about 270 cc. [0013]

<Seafood used in sushi toppings> When using a conger for seafood used in sushi toppings, it is good to use an about [1 fish 100-120g] thing. After slitting a raw conger open from underside and removing a bone, the slime of a hide is removed covering boiling water over the direction of a hide. Next, it removes, washing the pellicle of an antinode, surface blood, and the blood in the body in cold water. Moreover, **** is also removed completely. After slime-removing [of such a hide], keeping stinking and performing each processing without blood etc., broth is made using 3l. of water, alcohol 1.5 **, and 70g of sugar, the conger which performed the above-mentioned processing is put into this broth, and it boils for 20 to 30 minutes. This processing is seasoning processing, during this seasoning processing, to take bitter taste (bitter taste) briskly is desired, and a bad smell escapes from it by making it such. It arranges in a tray colander carefully and the conger which carried out seasoning processing is put into it so that body collapse may not be caused.

[0014]

< sushi implement: Boiled shiitake mushroom [in soy and sugar] > Desiccation shiitake mushroom is pickled in overnight water, and is returned, and it is made minced meat after taking the *****. In this way, it boils down until it mixes the obtained shiitake mushroom minced meat 3 with 2kg, 800g of sugar, 50g of salts, soy sauce 500-600g, 100g of mirin, 100g of alcohol, and 50g of banks and moisture is lost.

[0015]

<Green leaves of a perilla> As shown in drawing 3, Ohba which is the green leaves 4 of a perilla is cut crosswise [of Ohba], and is cut in the condition that a narrow width is long and slender. The thing for the first time in size is used for the green leaves 4 of this perilla.

[0016]

<*****> 800 cc of soy sauce, 1000 cc of mirin, 1000 cc of alcohol, and Sugar (rock candy) 250-300g are all mixed, and it boils down until sugar (rock candy) melts. Into this, after burning what burned the head and the bone of a conger, it puts in immediately, and it boils down below for 30 - 40-minute period fire. It is desirable to perform bitter taste (bitter taste) omission briskly at this time.

Into this, a kudzu is put in and it thickens.

[0017]

The following procedure is performed when making sushi logs using the sushi rice 1 and seafood used in sushi toppings 2 (precooked conger) which were made as mentioned above, a 3 casks of shiitake mushroom minced meat sushi implement (the boiled shiitake mushroom in soy and sugar), the green leaves 4 of a perilla, and *****.

[0018]

It burns to extent to which a precooked conger is put on a wire gauze, an oil comes out of the hide for a while, and a scorch is attached a little. the green leaves 4 (macrophyll) of a perilla from which sushi rice 1 was cut 0.6 **s on the other hand -- a large -- about 15g is mixed and the shiitake mushroom two sheets and boiled [3] in soy and sugar is made into the shape of a rod by hand on a cutting board. The conger sushi logs which put the seafood used in sushi toppings of a conger 2 so that the sushi rice 1 might be covered on sushi rice 1 are made by putting the conger 2 moreover burned as mentioned above, and closing it to a kimono with short sleeves with a dishcloth. In this way, the made sushi logs are sushi shown in drawing 1.

[0019]

Next, the sushi logs are cut in magnitude with a longitudinal direction easy to eat at two or more places. The conger sushi logs in this condition of having cut are sushi shown in drawing 2.

In addition, even if it applies ***** on the seafood used in sushi toppings 2 of the sushi logs of drawing 1, it may be applied on each seafood used in sushi toppings 2 which drawing 2 detached.

[0020]

[Effect of the Device]

According to the design concerning claim 1, it can be made seasoning which carried out grilling with sauce which had and gives softness like the conger in which the conger as seafood used in sushi toppings steamed and carried out the whiteprint. Moreover, it is tightened so that the figure of the whole conger may not carry out the mold collapse of the conger put on the top face of the sushi rice fabricated in the shape of a rod, since only the direction of the hide is burned, and the bad smell of a conger is lost, and fragrance is expressed. [0021]

Furthermore, while presenting the tint with which the blue of the green leaves of a perilla and the dark-brown spot of shiitake mushroom minced meat were mixed into the white of the sushi rice fabricated in the shape of a rod, the bitterness of the green leaves of a perilla, the sweet taste of shiitake mushroom minced meat, and ***** of sushi rice become entangled, and the peculiar taste which is not in the former which harmonized mutually as a whole is presented. And this peculiar taste harmonizes with the taste of the conger boiled with the broth which used water, alcohol, and sugar very well, and presents a different delicious taste from the sushi logs of the conventional conger or an eel.

[0022]

The conger sushi logs concerning above-mentioned claim 2 have applied ***** which thickened on the conger which is the seafood used in sushi toppings of the conger sushi logs concerning above-mentioned claim 1. Therefore, while removing the bad smell of a conger, the taste of original conger sushi logs is brewed.

[0023]

Since the conger sushi logs concerning above-mentioned claims 1 and 2 are cut by magnitude with a longitudinal direction easy to eat at two or more places, the conger sushi logs concerning above-mentioned claim 3 can eat easily the conger sushi logs fabricated in the shape of [above-mentioned] a rod using chopsticks etc.

TECHNICAL FIELD

[The technical field to which a design belongs]

This design is related with the conger sushi logs which put the conger which used as the aperture body and was boiled with broth, and were formed in total on the sushi rice which mixed the sushi logs of a conger, and the sushi implement which boiled down and made the desiccation shiitake mushroom made into the shape of minced meat in detail and the green leaves of the cut perilla, and was formed in the shape of a rod.

[0002]

PRIOR ART

[Description of the Prior Art]

Conventionally, the sushi logs which formed sushi rice in the shape of a rod, put the eel, the conger, the Pacific saury, etc. and were formed in total on this sushi rice exist. However, the sushi rice of these sushi logs was what uses what sprinkled **** which does not pass to what used the usual sushi rice which added **, sugar, a salt, and chemical condiment for the rice which carried out cooking rice and, which is attached to an eel etc. at most.

moreover, the seafood used in sushi toppings carried on the sushi rice formed in the shape of a rod carried the salt and the thing in the condition which carried out pickles in vinegar opened, and used the Pacific saury as it was, and carried out a whiteprint or grilling with sauce to give for the aperture body in the case of the eel or the conger, on sushi rice, attached ** boiled on the eel and the conger which carried out a whiteprint or grilling with sauce to give, and, in the case of a Pacific saury, made it the sushi logs of an eel or a conger.

[0003]

EFFECT OF THE INVENTION

[Effect of the Device]

Open the conger sushi logs of claim 1 concerning this design to the broth which used water, alcohol, and sugar for the top face of the sushi rice which mixed the sushi implement which mixed with sugar, soy sauce, mirin, alcohol, etc. the shiitake mushroom minced meat which pickled desiccation shiitake mushroom in water, returned it, and was made into the shape of minced meat, boiled it down, and made it, and the green leaves of the cut perilla, and was formed in the shape of a rod, and use them as the body. After boiling, they are the conger sushi logs which carried the conger which burned the hide and were formed in total with the dishcloth etc. Therefore, the seafood used in sushi toppings for the sushi logs of a conger with which seasoning which carried out grilling with sauce which has and gives softness like the conger which steamed and carried out the whiteprint was made can be made.

Moreover, this seafood-used-in-sushi-toppings slack conger is faced putting on the top face of the sushi rice formed in the shape of a rod, and is burned to extent which becomes brown the hide. Fragrance can be made to express while it tightens so that the mold collapse of the figure of the whole conger which became soft by boiling may not be carried out, and taking the bad smell of a conger by this.

Furthermore, while presenting the tint with which the blue of the green leaves of a perilla and the

dark-brown spot of shiitake mushroom minced meat were mixed into the white of the sushi rice formed in the shape of a rod, the bitterness of the green leaves of a perilla, the sweet taste of shiitake mushroom minced meat, and ***** of sushi rice become entangled, and the peculiar taste which is not in the former which harmonized mutually as a whole is presented. And this peculiar taste harmonizes with the taste of the conger boiled with the broth which used water, alcohol, and sugar very well, and presents a different delicious taste from the sushi logs of the conventional conger or an eel.

[0018]

The conger sushi logs concerning above-mentioned claim 2 are the conger sushi logs which applied ***** which thickened on the conger which is the seafood used in sushi toppings of the conger sushi logs concerning above-mentioned claim 1. Therefore, while removing the bad smell of a conger by applying ***** to a conger, the taste of original conger sushi logs is brewed.

[0019]

Since the conger sushi logs concerning above-mentioned claim 3 are the conger sushi logs which cut the conger sushi logs concerning above-mentioned claims 1 and 2 in magnitude with a longitudinal direction easy to eat at two or more places, they can eat easily the conger sushi logs formed in the shape of [above-mentioned] a rod using chopsticks etc.

[Filing Date] January 19, Heisei 10 [Procedure amendment 1]

[Document to be Amended] Specification [Item(s) to be Amended] Whole sentence [Method of Amendment] Modification [Proposed Amendment]

[Detailed explanation of a design]

[0001]

TECHNICAL PROBLEM

[Problem(s) to be Solved by the Device]

Especially this design aims at offering the conger sushi logs with which a visitor can be provided as a curious excellent piece by devising a device to conger sushi logs under the above-mentioned situation.

[0004]

MEANS

[Means for Solving the Problem]

The shiitake mushroom minced meat which the conger sushi logs concerning this design were soaked in water, returned desiccation shiitake mushroom, and was made into the shape of minced meat Sugar, They are the conger sushi logs which opened to the broth which used water, alcohol, and sugar, put the conger which burned the hide after making it the body and boiling on the top face of the sushi rice which mixed the sushi implement which mixed with soy sauce, mirin, alcohol, etc., boiled down, and was made, and the green leaves of the cut perilla, and was formed in the shape of a rod, and were formed in it in total with the dishcloth etc.

[0005]

The conger sushi logs concerning this design can make the seafood used in sushi toppings for the sushi logs of a conger with which seasoning which carried out grilling with sauce which has and gives softness like the conger which steamed and carried out the whiteprint from using the conger boiled with the broth using water, alcohol, and sugar after opening a seafood-used-in-

sushi-toppings slack conger, making it the body and carrying out slime of a hide and washing in cold water of blood was made.

Moreover, this seafood-used-in-sushi-toppings slack conger is faced putting on the top face of the sushi rice formed in the shape of a rod, and is burned to extent which becomes brown the hide. Fragrance can be made to express while it tightens so that the mold collapse of the figure of the whole conger which became soft by boiling may not be carried out, and taking the bad smell of a conger by this.

[0006]

The shiitake mushroom minced meat which the sushi rice of the conger sushi logs concerning this design was soaked in water, returned desiccation shiitake mushroom, and was made into the shape of minced meat Moreover, sugar, Since the sushi implement which mixed with soy sauce, mirin, alcohol, etc., boiled down, and was made, and the green leaves of the cut perilla are mixed and it forms in the shape of a rod, in the white of the sushi rice formed in the shape of a rod The blue of the green leaves of a perilla, While presenting the tint with which the dark-brown spot of shiitake mushroom minced meat was mixed, the bitterness of the green leaves of a perilla, the sweet taste of shiitake mushroom minced meat, and ***** of sushi rice become entangled, and the peculiar taste which is not in the former which harmonized mutually as a whole is presented. And this peculiar taste harmonizes with the taste of the conger boiled with the broth which used water, alcohol, and sugar very well, and presents a different delicious taste from the sushi logs of the conventional conger or an eel.

[0007]

The conger sushi logs concerning above-mentioned claim 2 are the conger sushi logs which applied ***** which thickened on the conger which is the seafood used in sushi toppings of the conger sushi logs concerning above-mentioned claim 1.

[0008]

The conger sushi logs concerning this claim 2 brew the taste of original conger sushi logs while removing the bad smell of a conger by applying ***** to a conger.

[0009]

The conger sushi logs concerning above-mentioned claim 3 are the conger sushi logs which cut the conger sushi logs concerning above-mentioned claims 1 and 2 in magnitude with a longitudinal direction easy to eat at two or more places.

[0010]

Since the conger sushi logs concerning this claim 3 cut conger sushi logs in magnitude with a longitudinal direction easy to eat at two or more places, they can eat easily the conger sushi logs formed in the shape of [above-mentioned] a rod using chopsticks etc.

[0011]

[The gestalt of implementation of a design]

On the sushi rice 1 made into the shape of a rod at drawing 1, a raw conger is slit open from underside, a bone is removed, the long seafood used in sushi toppings 2 of the conger which moreover performed predetermined processing (it mentions later) is put, an outline perspective view shows the conger sushi logs which applied ***** which thickened to the seafood used in sushi toppings 2, and the outline perspective view in the condition of having cut the sushi of drawing 1 in magnitude with a longitudinal direction easy to eat at two or more places is shown in drawing 2. Next, how to make the conger sushi logs shown in drawing 1 or drawing 2 is explained to a detail.

[0012]

<Sushi rice> 1.8l. of rice cleaning, 240 cc of vinegar, 180g of sugar, 70g of salts, and chemical condiment few ** are used. It mixes sprinkling what mixed vinegar, sugar, a salt, and chemical condiment with the rice which carried out cooking rice. As for the addition of vinegar, sugar, a salt, chemical condiment, etc., it is needless to say that it is not limited to the amount of upper **, and it can perform freely fluctuating the amount of vinegar or fluctuating the amount of sugar, a salt, and chemical condiment according to liking. When making conger sushi logs as shown in drawing 1, it is desirable to increase the amount of vinegar for a while to about 270 cc.

[0013]

<Seafood used in sushi toppings> When using a conger for seafood used in sushi toppings, it is good to use an about [1 fish 100-120g] thing. After slitting a raw conger open from underside and removing a bone, the slime of a hide is removed covering boiling water over the direction of a hide. Next, it removes, washing the pellicle of an antinode, surface blood, and the blood in the body in cold water. Moreover, **** is also removed completely. After slime-removing [of such a hide], keeping stinking and performing each processing without blood etc., broth is made using 3l. of water, alcohol 1.5 **, and 70g of sugar, the conger which performed the above-mentioned processing is put into this broth, and it boils for 20 to 30 minutes. This processing is seasoning processing, during this seasoning processing, to take bitter taste (bitter taste) briskly is desired, and a bad smell escapes from it by making it such. It arranges in a tray colander carefully and the conger which carried out seasoning processing is put into it so that body collapse may not be caused.

[0014]

< sushi implement: Boiled shiitake mushroom [in soy and sugar] > Desiccation shiitake mushroom is pickled in overnight water, and is returned, and it is made minced meat after taking the *****. In this way, it boils down until it mixes the obtained shiitake mushroom minced meat 3 with 2kg, 800g of sugar, 50g of salts, soy sauce 500-600g, 100g of mirin, 100g of alcohol, and 50g of banks and moisture is lost.

[0015]

<Green leaves of a perilla> As shown in drawing 3, Ohba which is the green leaves 4 of a perilla is cut crosswise [of Ohba], and is cut in the condition that a narrow width is long and slender. The thing for the first time in size is used for the green leaves 4 of this perilla.

[0016]

<*****> 800 cc of soy sauce, 1000 cc of mirin, 1000 cc of alcohol, and Sugar (rock candy) 250-300g are all mixed, and it boils down until sugar (rock candy) melts. Into this, after burning what burned the head and the bone of a conger, it puts in immediately, and it boils down below for 30 - 40-minute period fire. It is desirable to perform bitter taste (bitter taste) omission briskly at this time.

Into this, a kudzu is put in and it thickens.

The following procedure is performed when making sushi logs using the sushi rice 1 and seafood used in sushi toppings 2 (precooked conger) which were made as mentioned above, a 3 casks of shiitake mushroom minced meat sushi implement (the boiled shiitake mushroom in soy and sugar), the green leaves 4 of a perilla, and *****.

It burns to extent to which a precooked conger is put on a wire gauze, an oil comes out of the hide for a while, and a scorch is attached a little. the green leaves 4 (macrophyll) of a perilla from which sushi rice 1 was cut 0.6 **'s on the other hand -- a large -- about 15g is mixed and the shiitake mushroom two sheets and boiled [3] in soy and sugar is made into the shape of a rod by hand on a cutting board. The conger sushi logs which put the seafood used in sushi toppings of a

conger 2 so that the sushi rice 1 might be covered on sushi rice 1 are made by putting the conger 2 moreover burned as mentioned above, and closing it to a kimono with short sleeves with a dishcloth. In this way, the made sushi logs are sushi shown in drawing 1.

Next, the sushi logs are cut in magnitude with a longitudinal direction easy to eat at two or more places. The conger sushi logs in this condition of having cut are sushi shown in drawing 2.

In addition, even if it applies ***** on the seafood used in sushi toppings 2 of the sushi logs of drawing 1, it may be applied on each seafood used in sushi toppings 2 which drawing 2 detached.

[0017]

DESCRIPTION OF DRAWINGS

[Brief Description of the Drawings]

[Drawing 1] It is the outline perspective view of conger sushi logs.

[Drawing 2] It is the outline perspective view of the sushi logs which cut the sushi logs of drawing 1 in magnitude easy to eat.

[Drawing 3] It is the perspective view showing the cutting condition of the green leaves of a perilla.

[Description of Notations]

1 Sushi Rice

2 Seafood Used in Sushi Toppings (Precooked Conger)

3 Shiitake Mushroom Minced Meat

4 Green Leaves of Perilla

[Translation done.]